

## **Food safety regulations based on real science**

*Huub Lelieveld, C.L.M. Silva*

### **Abstract**

Differences in regulations result in needless destruction of safe food and hampers food trade. The differences are not just the result of the history of food safety regulations, often developed in times before global cooperation, but are also built in new regulations. It may be responses to media hypes or for other reasons, but in most cases the differences cannot be justified scientifically. A major difficulty is that, due to the developments in analytical techniques the number of chemicals that are found in food is increasing rapidly and chemicals are always suspected to be a safety risk. By far most chemicals are of natural origin but could not be detected in the past because the methods available in the past were not sensitive enough. Demanding the absence of chemicals because the risk they present is unknown, however, would eventually make all food unacceptable. For this reason the Global Harmonization Initiative is developing a model approach, based on existing scientific data, that would apply to all chemicals and would not result in absurd food safety regulations.